

## AMENDMENT UNDER PCT ARTICLE 34

Please amend the paragraph [0008] as follows:

[0008] ~~A viscous food containing soybean according to the present invention is produced by mixing, in a predetermined mixing ratio, a tofu-like basic food material made from raw materials composed of at least water and soybean with at least egg and edible fat and oil.~~ A viscous food containing soybean according to the present invention is produced by emulsifying after mixing, in a predetermined mixing ratio, a tofu-like basic food material as a main ingredient, composed of soybean powder and water as raw materials, with at least egg and edible fat and oil, wherein the soybean powder is obtained by grinding soybean into powder after drying and removing the shell.

Please amend the paragraph [0009] as follows:

[0009] ~~Here, the tofu-like basic food material preferably uses at least water and soybean as raw materials, and takes a form of cream. Specifically, the tofu-like basic food material includes a food material produced by first preparing soybean juice by grinding soybean soaked in water, then separating the soybean juice to a soybean liquid and pomace that is filtered lees of the soybean juice (hereinafter referred to as okara) by pressing and filtering the soybean juice, and finally forming the food material by adding a coagulant to the soybean liquid, or a food material produced by adding a coagulant to a soybean liquid which is a water suspension composed of whole soybean powder, dried soy milk powder, defatted soybean powder, concentrated soybean proteins, isolated soybean proteins, etc. Further, the tofu-like basic food materials are not limited to those produced by the methods described above, and include also those produced by simply mixing commercially available rough-grained tofu, fine-grained tofu, packed tofu, etc.~~ Here, the tofu-like basic food material is produced from the raw materials composed of water and soybean powder, by adding a coagulant to a soybean liquid prepared by mixing while stirring the soybean powder with water, without producing okara. Further, in the tofu-like basic food material

produced in this manner, the concentration of the solid part can be adjusted by controlling the mixing ratio of the water to soybean powder used as the raw materials, and hence it is possible to control the properties of the tofu-like basic food material in any way. Specifically, the mass ratio of the water to soybean powder to be used as the raw materials is preferably in the range of about 10/1 to 2/1, more preferably in the range of about 8/1 to 4/1, and most preferably about 6/1.

Please amend the paragraph [0014] as follows:

~~[0014] A viscous food containing soybean according to the present invention is produced by mixing, in a predetermined mixing ratio, a tofu-like basic food material made from raw materials composed of at least water and soybean with egg yolk, edible fat and oil, acidulant, spice, and salt.~~ A viscous food containing soybean according to the present invention is produced by emulsifying after mixing, in a predetermined mixing ratio, a tofu-like basic food material as a main ingredient, composed of soybean powder and water as raw materials, with egg yolk, edible fat and oil, acidulant, spice, and salt, wherein the soybean powder is obtained by grinding soybean into powder after drying and removing the shell.

Please amend the paragraph [0019] as follows:

~~[0019] A viscous food containing soybean according to the present invention is produced by mixing, in a predetermined mixing ratio, a tofu-like basic food material made from raw materials composed of at least water and soybean with egg white, edible fat and oil, fruit juice, and saccharides.~~ A viscous food containing soybean according to the present invention is produced by emulsifying after mixing, in a predetermined mixing ratio, a tofu-like basic food material as a main ingredient, composed of soybean powder and water as raw materials, with egg white, edible fat and oil, fruit juice, and saccharides, wherein the soybean powder is obtained by grinding soybean into powder after drying and removing the shell.

Please amend paragraph [0023] as follows:

~~[0023] A viscous food containing soybean according to the present invention is produced by mixing, in a predetermined mixing ratio, at least egg and edible fat and oil with a soybean liquid prepared by stirring soybean powder with water, wherein the soybean powder is obtained by grinding soybean into powder drying and removing the shell.~~ A viscous food containing soybean according to the present invention is produced by emulsifying after mixing, in a predetermined mixing ratio, a soybean liquid with at least egg and edible fat and oil, wherein the soybean liquid is prepared by stirring soybean powder obtained by grinding soybean into powder after drying and removing the shell in water.

Please amend paragraph [0026] as follows:

[0026] Therefore, according to the viscous food containing soybean of the present invention, it is possible to produce an emulsified food consisting of an aqueous phase composed of the soybean liquid containing soybean components and egg, and an oil phase composed of edible fat and oil, ~~by making use of an emulsifying function of lecithin contained in egg yolk or soybean.~~ Accordingly, the viscous food containing soybean exhaustively contains proteins, lipids, dietary fiber, saccharides, vitamins, minerals, etc. contained in soybean, since the soybean liquid contains the components that are substantially the same as those of soybean, including trace components.

Please amend the paragraph [0027] as follows:

~~[0027] A tofu-like basic food material according to the present invention refers to a tofu-like basic food material used for producing a viscous food containing soybean, and is composed of raw materials including soybean powder and water, wherein the soybean powder is obtained by grinding soybean into powder after drying and removing the shell.~~ A tofu-like basic food material according to the present invention refers to a tofu-like basic food material used for producing a viscous food containing soybean, and is produced by adding a coagulant to a soybean liquid prepared by mixing while stirring soybean powder with water, wherein the soybean powder is obtained by grinding soybean into powder after drying and removing the shell.